



ANTONIO
INTROVIGNE



Denomination	RABOSO FRIZZANTE I.G.T VENETO
Variety	100% RABOSO PIAVE
Appearance	Ruby red with purply-pink highlights.
Nose	Typical intense fragrance, floral and fruity of Morello cherry, wild violets and blackberries.
Palate	Dry, flavourful and tart. Reminiscent of wild strawberries.
Total acidity	7,3 g/l
Residual sugar	34 g/l
Total solids	25,1 g/l
Alcohol content	11.00% vol
Vinification	red wine vinification
Vineyard Yield	110 q.li/ha
Harvest period	First week of October
Must time on the skins	3 days
Fermentation	Re-fermentation in steel tanks in pressure fermenters at controlled temperature. Charmat method. Bottle pressure 2,5 atm.
Maturation	More than 30 days in steel tanks
Bottle capacity	0.75 lt
Packing	cases of 6 bottles
Position	Fontanelle
Soil profile	Clay and a dessicated clay layer known as caranto
Vineyard density	3900 vines per hectare
Training system	guyot
Serve with	processed meats in general and fatty foods such as boiled salami.
Serving temperature	10/12° to exalt its freshness and tartness.